



COLCO MONO

OVERVIEW

Colco Mono is based on our regular product [Colco](#). Contains only one E-number that needs to be declared.

Colco Mono is a Cake Emulsifier of premium class that provides fantastic volume and stability and contributes to a safer and more flexible production process. This is also the most concentrated emulsifier in the range and gives excellent results even at low dosages.

Colco is used for industrial production of all types of soft cakes.

The advantage of using a cake emulsifier instead of a powder emulsifier is that the cake emulsifier is easier to whisk together with the other ingredients in the recipe. The cake emulsifier also starts to work immediately, which can shorten the whipping time by up to half the time. Time can also be saved thanks to the fact that all ingredients can be added at the same time according to the "all-in-one method".



USAGE

10-30 g/kg of the total weight.

INGREDIENTS

water, E471, E470a, sugar, ethanol, E283, Carriers: water, sugar, ethanol, Processing aids: E470a, E283

PACKAGING

Code	Size	Type	Palletisation
229211	10 kg	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,050.00
Energy (kcal)	260.00
Fat (g)	27.00
of which saturated (g)	26.00
Carbohydrate (g)	2.00
of which saccharides (g)	2.00
Protein (g)	<0.5
Sodium (g)	<0.5
corresponds to approx (g salt)	0.00



STORAGE

Dry and cool conditions 10-18 °C



SHELF LIFE

365 days



TYPE

Paste



CATEGORY

Cake Emulsifiers



FINISHED PRODUCT

Muffin, Pound cake, Sponge cake, Swiss roll



BRANDS

Aromatic



FUNCTION

Moistiness, Softness, Stability, Volume